

CLAIMS

1. A method of preparing an animal feed component comprising:  
grinding a quantity of a pulse crop product into a powder;  
mixing a quantity of intact oilseeds with the powder, thereby forming a  
5 mixture;  
subjecting the mixture to a temperature between about 230F to about 350F  
and a pressure of between about 200 psi to about 400 psi, thereby gelatinizing the  
mixture;  
extruding the mixture; and  
10 forming the mixture into feed components.
2. The method according to claim 1 wherein the pulse crop product is  
selected from the group consisting of peas, lentils, chick peas, fababeans, white  
beans and mixtures thereof.
3. The method according to claim 1 wherein the oilseeds are selected  
15 from the group consisting of flax, sunflower, safflower, rapeseed, canola, soybean  
and combinations thereof.
4. The method of claim 1 wherein the pulse crop product is ground to a  
consistency such that at least half of the pulse crop product has a diameter of 5  
microns or less.
- 20 5. The method of claim 1 wherein the temperature is from between  
about 255F to about 275F.
6. The method of claim 1 wherein the temperature is from between  
about 265F to about 268F.
7. The method of claim 1 wherein the temperature is from between  
25 about 300F to about 325F.

8. The method of claim 1 wherein the temperature is from between about 325F to about 335F.

9. A method of increasing the amount of omega-3 fatty acids or CLA or DHA in an edible animal product comprising:

5 feeding an animal a standard feed ration wherein at least 1-40% of the feed ration is replaced by a feed prepared by

grinding a quantity of a pulse product into a powder;

mixing a quantity of intact oilseeds with the powder, thereby forming a mixture;

10 subjecting the mixture to a temperature between about 230F to about 350F and a pressure of between about 200 psi to about 400 psi, thereby gelatinizing the mixture;

extruding the mixture; and

forming the mixture into feed components; and

15 harvesting the edible animal product from the animal, characterized in that the edible animal product has at least 1.5-5 fold increased omega3 levels or at least 1.5-2 fold increased CLA levels compared to an edible animal product harvested from a similar animal fed a standard feed ration.

20 10. The method according to claim 9 wherein the pulse crop product is selected from the group consisting of peas, lentils, chick peas, fababeans, white beans and mixtures thereof.

11. The method according to claim 9 wherein the oilseeds are selected from the group consisting of flax, sunflower, safflower, rapeseed, canola, soybean and combinations thereof.

25 12. The method of claim 9 wherein the pulse crop product is ground to a

consistency such that at least half of the pulse crop product has a diameter of 5 microns or less.

13. The method of claim 9 wherein the temperature is from between about 255F to about 275F.

5 14. The method of claim 9 wherein the temperature is from between about 265F to about 268F.

15. The method of claim 9 wherein the temperature is from between about 300F to about 325F.

10 16. The method of claim 9 wherein the temperature is from between about 325F to about 333F.